

THE FARM FRONT

by John Russell

High-quality roughage and plenty of it—20,500 lbs. per cow from fall to spring—is the basic feed for an Iowa Holstein dairy herd that averaged \$16.5 lbs. of butterfat and 13,538 lbs. of milk per animal last year.

That's about 3 times as much roughage as the average cow on DHIA test in Iowa eats, and 50% more milk production too. The DHIA average there last year was around 9,000 lbs. of milk, 357 lbs. of butterfat. The herd has been above the 500-lb. butterfat mark for the past 3 years according to an article by Dean C. Wolf in "Country Gentleman."

The big roughage ration was fed by George Slater and Son. It was 10,956 lbs. of hay silage, 4749 lbs. of corn silage, and 2825 lbs. of dry hay. Some of the 34 registered Holsteins ate 150 lbs. of silage a day; the average was above 100 lbs.

The Silaters say the more good roughage you feed, the less grain you need. They feed 1 lb. of concentrate for 6 to 7 lbs. of milk instead of the traditional 1-to-4 Holstein ratio. One cow producing 80 lbs. of milk a day got 12 lbs. of concentrate a day last winter. Before the herd went on high roughage, that cow was getting 18 to 20 lbs. of concentrate every day and she wasn't producing as much milk.

Making milk costs less with roughage than with concentrate. Last year the Silaters produced 1 lb. of butterfat with 26¢ worth of feed and 100 lbs. of milk from 7¢ worth of feed. All herds on DHIA test in Iowa averaged 1 lb. of fat from 26¢ worth of feed and 100 lbs. of milk from \$1.43 worth of feed. The Silaters made \$3.51 per \$1 worth of feed compared with the DHIA average of \$2.38.

Their concentrate is 10% protein, lower than most dairymen feed. The Silaters think it's adequate because high-quality grass and legume silage and hay supply the difference. Their mixture is 2400 lbs. corn-and-cob meal, 1800 lbs. ground oats, and 400 lbs. of a protein supplement made of 1 part linseed meal, 2 parts soybean meal, 1 part cottonseed meal.

Good roughage beats grain as a milk maker, say the Silaters. Cows are producing better now than when the Silaters fed more

grain, less roughage. They push roughage to their cows all the time, say you can't throw a cow off feed with roughage but you can with too much grain.

Less udder trouble has developed in the Slater herd since they began using lots of roughage to push production up to the breed-in capacity.

"Good roughage" rather than just "roughage" is a point the Silaters stress. Every year their first hay cutting goes in the silo, whether or not it gets rained on. They put it in the silo because it makes good silage; they use it to replace hay, not corn silage. Their 2nd and 3rd hay cuttings are chopped, and dried artificially.

Secret of high roughage consumption has 3 angles: (1) The Silaters feed 5 times a day so the cows always have fresh feed. (2) they alternate feeding of grass silage, corn silage and dry hay, and (3) they feed silage and grain together. Appetites are sharpened, feed doesn't have a chance to get stale.

Corn silage is fed once a day, grass silage twice and dry hay twice. Cows get grass in clean bunks early in the morning. Later they get corn silage. At noon they get dry hay. Early in the evening bunks are cleaned out and refilled with grass silage spread over concentrate. The last feed of the day is hay. It's more work, but it makes milk.

Ability to use roughage as well as ability to give milk are tests in the Slater herd-improvement plan. The Silaters think capacity to utilize roughage is inherited to some extent and that has to be developed slowly in both the herd and the individual. "The producing cow is the big, hungry cow," they say. "We've never seen an easy keeper."

They want a cow that can use that roughage and then, come spring, go out on grass-legume pastures and keep on doing well. In season the cows always get lush tender growth because the Silaters let them at only 19 acres at a time. Every week or 10 days the cows are moved to a new strip. If the grass gets rank, it's moved. The Silaters think their grazing system is worth 40 or 50 lbs. of butterfat per cow every year.

All the figures and prices mentioned refer, of course, to the United States, particularly Iowa. But for all that I think some of my readers here in Canada may find food for thought in the idea.

How Can I?

By Roberta Lee

Q. How can I clean old coins?

A. Apply powdered whiting with a damp cloth. If the coin is placed in a raw white potato and allowed to remain for about twelve hours, the original luster will be restored.

Q. How can I make a cement for broken china?

A. By mixing some plaster of Paris with the white of an egg until it is creamy. Apply this as you would any prepared cement.

Q. How should chamois gloves be washed?

A. Make a strong suds of white castle soap. Dissolve 1 teaspoonful of borax in ½-pint hot water and add this to 1 quart of the suds. When cold, put gloves on hands and wash gently in the same manner as washing the hands. Rinse in the same way. When dry, rub between the hands to soften.

Q. How can I whiten clothes that have become yellowed?

A. By first soaking them over night in water containing borax — about ¼ cup to 1 gallon of water. If the result is not satisfactory, let them freeze in cold weather. This will whiten them wonderfully.

Q. How can I obtain the juice from onions?

A. By pressing a spoon against the cut side of an onion, or pressing the onion against a grater and allowing the juice to drip through.

Q. How can I sew on a button again if the fabric has been torn out?

A. Remove a button from an old garment with enough cloth attached, squared or rounded, and larger than the torn-out spot to be repaired. Push the button through this torn-out spot from the back. The added cloth on the button will make a good patch, which can be worked out very neatly.



Tough System—Seeing with their fingers, three sightless women learn the secrets of good cooking under the sharp-eyed tutoring of pretty instructor Clare De Crane. Seen above, from left, Miss Shirley Gestick and Mary Bestick. Miss Shirley Gestick and Miss De Crane.

TABLE TALKS

Jane Andrews

The home-made candy season is here, and the following are recipes for some that are simple to make, yet thoroughly different and delightful.

QUICK FRENCH CREAMS
8 squares (1 package) semi-sweet candy-making chocolate
1 cup sifted icing sugar
1 tablespoon milk
1 egg, well beaten
Heat chocolate over boiling water in double boiler until partly melted. Remove from boiling water and stir rapidly until entirely melted. Add sugar, milk and egg; beat only enough to blend. Chill until mixture can be shaped into ½-inch balls. Roll balls in plain or tinted shredded coconut, chopped nuts, or decorate with whole nut meats. Makes about 2 dozen balls.

QUICK AND SIMPLE "FOUR-ON-BARS"
And what could be simpler? To melt chocolate, heat in double boiler until partly melted, then remove from boiling water and stir rapidly until entirely melted.

RAISIN NUT BARS
Using the recipe for Crunchy Nut Bars, substitute ½ cup seedless raisins and ½ cup broken walnut meats for the 1 cup nuts.

ANIMAL CRACKER PLACE CARDS
8 squares (1 package) semi-sweet candy-making chocolate
14 animal crackers
Melt the chocolate as directed. Pour into waxed-paper-lined 9 x 4 x 3-inch pan. When partly firm, stand animal crackers upright in the chocolate. Cool, then cut a

FAVORITE NUT ROLL
Decorative in elegantly thin slices. Or throw discretion to the winds and cut great chunky

wheels of them. Either way, they're wonderful rich-tasting treats.

8 squares (1 package) semi-sweet candy-making chocolate
½ cup sifted icing sugar
Dash of salt
2 tablespoons milk
1 egg, well beaten
1 cup broken walnut meats
Heat chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Add sugar, salt, milk, and egg and beat only enough to blend. Add nuts and mix well. Shape in 3 rolls, 1 inch in diameter, on waxed paper. Let stand to harden, then slice.

COCONUT TWIGS
It's open season for all the "sweet tooths" . . . so be prepared with lots of these fancy-looking but easy to make coconut-and-chocolate candies.

8 squares (1 package) semi-sweet candy-making chocolate
1 cup shredded coconut, toasted
Heat chocolate over boiling water in double boiler until partly melted. Remove from boiling water and stir rapidly until melted. Drop from teaspoon on waxed paper. Cool until firm. Makes 18 pieces.

COCONUT BARS
Using the recipe for Crunchy Nut Bars, substitute ½ cup shredded coconut for the nut meats.

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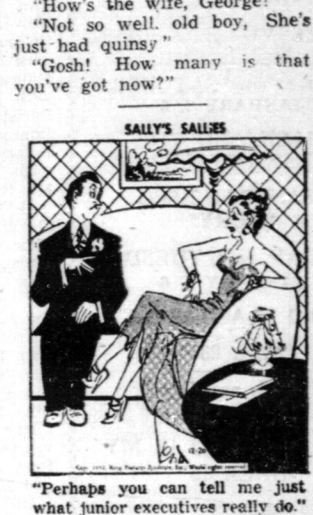
FAVORITE NUT ROLL
Decorative in elegantly thin slices. Or throw discretion to the winds and cut great chunky

square of chocolate around each cracker. Use as favors or children's place cards.

ALMOND BUTTER CRUNCH
Plenty of butter, as you see, but worth every bit of it. These candies are real fascinating luxuries for the family . . . or make them up in gift packages to be proud of.
1 cup butter or margarine
1 cup sugar
½ cup finely chopped blanched almonds, lightly toasted
4 squares semi-sweet candy-making chocolate
Add butter to sugar in saucepan. Place over low heat and stir constantly until sugar is dissolved. Cook until a small amount of mixture becomes very brittle in cold water, stirring occasionally to prevent scorching. Add ¼ cup nuts. Pour lightly buttered 8 x 8 x 2-inch pan. Cool.
Melt 2 squares of chocolate as directed for bars. Spread chocolate over top of candy and sprinkle with ¼ of the remaining nuts. Cool until chocolate is firm. Melt remaining chocolate. Invert the crunch and cover with melted chocolate. Sprinkle with remaining nuts. Cool until chocolate is firm. Break into small irregular pieces.

"How's the wife, George?"
"Not so well, old boy. She's just had quins!"
"Gosh! How many is that you've got now?"

SALT'S SALLES
"Perhaps you can tell me just what junior executives really do."



'I Saw The Oath Against The Mau Mau'

WITCH DOCTORS THE BEST WEAPON AGAINST MAU MAU TERRORISTS

By DUDLEY A. HAWKINS
NEA Special Correspondent

Nairobi, Kenya — I saw the oath against the Mau Mau. I am one of the few Europeans privileged to have seen such a ceremony. Even though the native witch doctors now have government blessing as a weapon against the dread terrorists, they still jealously guard the secret of their ancient art.

They are a mere handful of wizened old men, loyal to Elizabeth, their Great White Queen Over the Water, who conjure up the spirits of the dead to wipe out the dread oath of the Mau Mau. For months, British infantry, local police and the British settlers themselves have been battling the Mau Maus, a fanatical secret society of natives sworn to oust the Europeans. But the greatest success against the Mau Mau oath—an oath of blood sworn on the entrails of a sheep, confirmed by seven sips of animal or even human blood—is being scored by the witch doctors.

Their oath, which wipes out the Mau Mau curse, is sworn on the most sacred relic of the Kikuyu tribe, the Thenge Stone, a generations-old vertebrae of an elephant that wandered in the African bushland nearly 200 years ago.

The ceremony is begun mildly enough by one of the tribal elders, often an educated man in European-style clothes, who explains what is going to take place. Scowling natives in dirty blankets or ragged shirts ring the arena. Some may be Mau Mau, some just curious. The eerie African quiet is in the air.

But when the tribal elder stands down, the last vestige of Europe disappears. This is the Africa of the primitive, where the good witch doctor pits his skill against the bad, pits the power of the Thenge Stone—the stone of death—against the oath of the Mau Mau.

Then into the arena comes the witch doctor and his assistant, a giant Caliban of a man with monstrous biceps and a flat that could fell an ox. One half of him is black, the other smeared white with chalk from the bed of a sacred river.

In his hand he clutches an ordinary-looking basket of woven grass, and at the sight of it the crowd gasps at a long "alee-ee, alee-ee." It is a gasp of horror and expectation, for in the bag is the Thenge Stone.

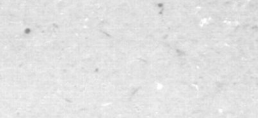
Only one man in the tribe can touch that stone and live. He is the man who carries it. His father was keeper of the stone before him, and his father before that.

Squatting on his haunches, the keeper fixes the stone in a frame-work of twigs, and the witch doctor screams: "Now we will start, and all of you, with Mau Mau deep in your hearts will suffer!"

Now the back rows of the crowd, a group of men and boys break away, running for the shelter of the forest. The braver ones stay, although there may be Mau Mau spies in the throng.

Even the monkeys chattering in the tall mvuli trees are silenced by the witch doctor's high-pitched scream as he passes a stick through the hole in the stone and cries: "If any man disobeys this oath, before he passes it through 'Stone of Death' in ceremony to cleanse Kenya tribesmen of the oath of the terrorist Mau Mau, dieeeeeee!"

Arrow of Death, symbolized by twigs, is held by witch doctor before he passes it through "Stone of Death" in ceremony to cleanse Kenya tribesmen of the oath of the terrorist Mau Mau.



TO ALL OUR READERS
From The Editor and Staff

